NUTRITION TODAY

Presented by COL Judi Taylor, R.D 330th Medical Brigade

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Early to bed and early to rise

Makes a body
healthy
wealthy
and wise
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Staying Healthy

Eating Right

There all sorts of tools on the internet today to help you

Understand the principles of good nutrition

Answer general nutrition questions

Answer specific nutrition questions

Provide materials

Nutrition

the process by which an individual takes in and utilizes food material

Nutrition

is the study of the relationship between food and drink in their relationship to health or disease, especially in determining an optimal diet for purposes of health, weight loss, bodybuilding, or other purposes.

Eat a nutritious diet

reduce the risk for death or disability due to chronic diseases such as

> heart disease certain cancers diabetes stroke osteoporosis

A gap remains between recommended dietary patterns and what Americans actually eat

Be Physically Active Every Day

Feel Fit for Life

2000 steps a day every day

Nutrients:

substances necessary for sustaining life

Vitamins and minerals

Natural substances contained in a wide variety of foods that have long been recognized as essential to maintaining healthy body systems. Scientists have defined specific daily amounts of vitamins and minerals that are necessary for good health.

Carbohydrates, proteins, and fats

Compounds found in foods that the body uses to generate energy or build cells.

Phytochemicals:

Natural plant compounds that may provide a variety of health benefits. Many of the bright colors in fruits and vegetables come from phytochemicals.

Use the resources available to you

Print

Web

Video

The USDA is responsible government agency to educate The public about food.

USDA provides nutrition education services and products Standards

Materials

Nutrition education information and materials

USDA education initiatives include

Food Guide Pyramid

ABC

One of the products you can use is a program called

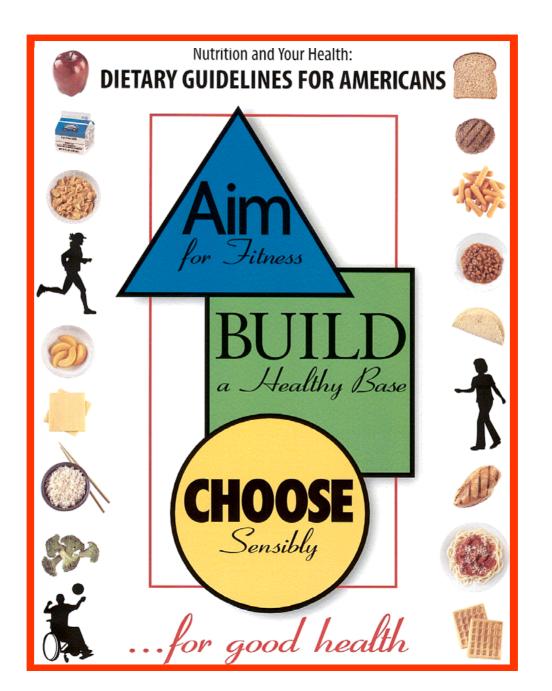
AIM

BUILD

CHOOSE

Basic nutrition education for literate adults

USDA has materials available for purchase





DIETARY GUIDELINES FOR AMERICANS



















AIM FOR FITNESS...

- Aim for a healthy weight.
- ▲ Be physically active each day.

BUILD A HEALTHY BASE...

- Let the Pyramid guide your food choices.
- Choose a variety of grains daily, especially whole grains.
- Choose a variety of fruits and vegetables daily.
- Keep food safe to eat.

- Choose a diet that is low in saturated fat and cholesterol and moderate in total fat.
- Choose beverages and foods to moderate your intake of sugars.
- Choose and prepare foods with less salt.
- If you drink alcoholic beverages, do so in moderation.

... for good health

















Food Guide Pyramid is an outline of what to eat each day, and it calls for a variety of food and nutrients.

Visually stimulating

Easily understood by many age groups, Readers and non-readers

USDA newest challenge is to develop a tool To use to fight obesity

KEY Fats, Oils & Sweets Fat (naturally occurring and added) **USE SPARINGLY** ☑ Sugars (added) These symbols show fats and added sugars in foods. Milk, Yogurt & Meat, Poultry, Fish, Dry Beans, Cheese Group **Eggs & Nuts Group** 2-3 SERVINGS 2-3 SERVINGS Vegetable Group Fruit Group **3-5 SERVINGS** 2-4 SERVINGS Bread, Cereal, Rice & Pasta Group 6-11 SERVINGS

Food Pyramid promotes
low fat diets
rich in:
fiber
grain products
fruits and vegetables

Current "Buzzwords" in Nutrition

Chemoprevention

Designer Food

Functional Food

Nutraceutical

Pharmafood

Phytochemical

Chemoprevention -- Using one or several chemical compounds to prevent, stop, or reverse the development of cancer

Designer Food -- Processed foods that are supplemented with food ingredients naturally rich in disease-preventing substances

Functional Food -- Any modified food or food ingredient that may provide a health benefit beyond the traditional nutrients it contains

Nutraceutical -- Specific chemical compounds in food, including vitamins and additives, that may aid in preventing disease

Pharmafood -- Food or nutrient that claims medical or health benefits, including the prevention and treatment of disease

Phytochemical – Non-nutrient plant chemicals that contain protective, disease-preventing compounds

Antioxidants: Plant substances that protect the body by neutralizing free radicals, or unstable oxygen molecules

Free radicals and unstable oxygen molecules damage cause cellular damage by taking electrons from molecules in healthy cells

This damage is thought to be a fundamental cause of many degenerative diseases and the aging process

Food and Phytochemicals

Cruciferous Vegetables

Allium vegetables

Cruciferous vegetables

Solanaceous vegetables

Umbelliferous vegetables

Compositae plants (artichoke)

Citrus fruits

Glucarates

Food and Phytochemicals

Food Allium vegetables (garlic, onions, chives, leeks)	Phytochemical(s) Allyl sulfides
Cruciferous vegetables (broccoli, cauliflower, cabbage, Brussels sprouts, kale, turnips, bok choy, kohlrabi)	Indoles/glucosinolates Sulfaforaphane Isothiocyanates/thiocyanates Thiols
Solanaceous vegetables (tomatoes, peppers)	Lycopene
Umbelliferous vegetables (carrots, celery, cilantro, parsley, parsnips)	Carotenoids Phthalides Polyacetylenes
Compositae plants (artichoke) Citrus fruits	Silymarin Monoterpenes (limonene)

Citrus fruits
(oranges, lemons, grapefruit)
Glucarates

Monoterpenes (limonene) Carotenoids

Food and Phytochemicals, Contd

FOOD

Other fruits (grapes, berries, cherries, apples, cantaloupe, watermelon, pomegranate)

Beans, grains, seeds (soybeans, oats, barley, brown rice, whole wheat, flax seed) Protease inhibitors

Herbs, spices (ginger, mint, rosemary, thyme, oregano, sage, basil, tumeric, caraway, fennel)

Licorice root Green tea Polyphenols

Phytochemicals

Ellagic acid

Phenols

Flavonoids (quercetin)

Flavonoids (isoflavones)

Phytic acid

Saponins

Gingerols

Flavonoids

Monoterpenes (limonene)

Glycyrrhizin Catechins

Phytochemicals are being individually evaluated for their safety and effectiveness in disease prevention

Increasing consumption of fruits and vegetables increases intake of phytochemicals

A major prevention strategy has been the "5 A Day for Better Health" program sponsored by the Produce for Better Health Foundation

5 A Day for Better Health and Eat your Colors Every Day show the way to better health

EAT YOUR COLORS EVERY DAY

RED

GREEN

YELLOW

ORANGE

BLUE

WHITE

The more reds, oranges, greens, yellows, and blues you see on the plate, the more health promoting properties you are getting from your vegetable and fruit choices.

Nutrition research shows that colorful vegetables and fruit contain essential vitamins, minerals, fiber, and phytochemicals that your body needs to promote health and help you feel great.

Eat with your eyes

Color taste and texture

Plan your menus to eat colorfully

When you add deep reds or bright pinks to your daily diet, you are also adding a powerful antioxidant called lycopene.

Lycopene is found in tomatoes, red and pink grapefruit, watermelon, papaya and guava.

Diets rich in lycopene are being studied for their ability to fight heart disease and some cancers.

Specific phytochemicals in the red group that are being studied for their health-promoting properties include lycopene and anthocyanins.

Include a variety of RED fruits and vegetables in your diet to help maintain:

- * A healthy heart
- * Memory function
- * A lower risk of some cancers
- * Urinary tract health

Include RED fruits and vegetables in your diet such as:

Beets
Blood oranges
Cherries
Cranberries
Pink/Red grapefruit
Radicchio
Pomegranates
Radishes





Include RED fruits and vegetables in your diet such as:

Raspberries Red apples Red potatoes Red cabbage Red peppers Red pears Red grapes Red onions Rhubarb **Strawberries Tomatoes** Watermelon











Not only do green vegetables look great and taste wonderful, but they are rich in the phytochemicals that keep you healthy.

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For example, the carotenoids lutein and zeaxanthin that are found in spinach collards kale broccoli have antioxidant properties and are being studied for their ability to protect your eyes
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by keeping your retina strong.

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Also, research is being done on cruciferous vegetables like cabbage,
Brussels sprouts cauliflower kale turnips
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to see if they may reduce the risk of cancerous tumors.

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Greens are also loaded with essential vitamins (folate) minerals fiber
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Green is the color of chlorophyl, the solar energy trapper in plant leaves that makes all life on Earth possible.

For that reason leafy green vegetables deserve a special place in our diet.

Leaves are the biochemical guts of a plant where all the essential amino acids, fatty acids, vitamins, and carbohydrates are manufactured in the first place.

Calorie for calorie, leafy greens are great sources for calcium and protein.

Green vegetables contain varying amounts of phytochemicals such as lutein and indoles, which interest researchers because of their potential antioxidant, health-promoting benefits.

Include GREEN in your diet to maintain:

- * A lower risk of some cancers*
- * Vision health
- * Strong bones and teeth

Go green every day with fruits and vegetables like these:

Artichokes Asparagus Arugula **Avocados** Broccoli rabe **Broccoli** Brussels sprouts Celery Chayote squash Chinese cabbage Bok Choy) Cucumbers **Endive**







Green onion
Green beans
Green pears
Green cabbage
Green pepper
Green apples
Green grapes
Honeydew melon





Lettuce Leeks Limes Okra Peas Spinach Zucchini





Orange, the color of a blazing sun, is a must have in your daily diet.

Orange vegetables and fruits like sweet potatoes, mangos, carrots, and apricots, contain beta-carotene.

This **carotenoid** is a natural antioxidant that is being studied for its role in enhancing the immune system.

Carotenoids are being touted as a powerful health-protector

The orange group is rich in Vitamin C and Vitamin E

Folate, most often found in leafy greens, is also found in orange fruits and vegetables,

and is a B vitamin that may help prevent some birth defects and reduce your risk of heart disease Yellow and orange fruits and vegetables contain varying amounts of antioxidants such as Vitamin C as well as carotenoids and bioflavonoids, two classes of phytochemicals that scientists are studying for their health-promoting potential.

Including YELLOW/ORANGE in your diet helps maintain:

- * A healthy heart
- * Vision health
- * A healthy immune system
- * A lower risk of some cancers*

Bright yellows have many of the same perks as the orange groups:

high in essential vitamins high in carotenoids

Pineapple, for example, is rich with Vitamin C, manganese, and the natural enzyme, bromelain

Bromelain is great to add to a meal to aid in digestion and reduce bloating.

Additionally, corn and pears are high in fiber. Yellow fruits and vegetables belong to many different families, but they all share the common bond of being health enhancing with great taste.

Yellows

Choose Yellow/Orange fruits and vegetables like:

Apricots Butternut squash Cantaloupe Carrots Golden kiwifruit Grapefruit Lemon Mangoes **Nectarines Oranges** Papayas **Peaches**

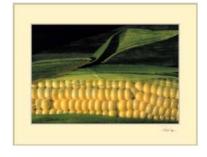






Persimmons Pineapples Pumpkin Rutabagas Sweet corn Sweet potatoes Tangerines

Yellow beets







Yellow winter squash

Blues and purples add beautiful shades of tranquility and richness to your plate

Blues and purples add health-enhancing flavonoids, phytochemicals, and antioxidants.

Anthocyanin, is a phytochemical

Anthocyanins are

pigments responsible for the blue and purple color in vegetables and fruits

being studied for their role in the body's defense of harmful carcinogens

Blueberries, in particular, are rich in Vitamin C and folic acid and high in fiber and potassium.

Blue/purple fruits and vegetables contain varying amounts of health-promoting phytochemicals such as anthocyanins and phenolics, currently being studied for their antioxidant and anti-aging benefits.

Include **BLUE/PURPLE** in your diet to help maintain:

- * A lower risk of some cancers *
- * Urinary tract health
- * Memory function
- * Healthy aging

Diets rich in fruits and vegetables and low in saturated fat and cholesterol may reduce the risk of some types of cancer, a disease associated with many factors

Get blue/purple every day with foods such as:

Black currants
Black salsify
Blackberries
Blueberries
Dried plums
Eggplant
Elderberries
Plums
Raisins





PURPLES

Purple asparagus

Purple carrots

Purple figs

Purple Belgian endive

Purple grapes

Purple peppers

Purple potatoes





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White vegetables from the onion family include garlic chives scallions leeks any variety of onion
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Onion family foods contain the phytochemical allicin.

Research is being conducted on allicin to learn how it may help:

lower cholesterol; blood pressure; and increase the body's ability to fight infections

White vegetables are having research conducted on indoles and sulfaforaphanes,

phytochemicals in cruciferous vegetables like cauliflower for how they may inhibit cancer growth

Polyphenols, another important phytochemical in pears and green grapes, for how they may reduce the risk of certain cancers

White, tan, and brown fruits and vegetables contain varying amounts of phytochemicals of interest to scientists.

These include allicin, found in the garlic and onion family.

The mineral selenium, found in mushrooms, is also the subject of research.

Including WHITE in your diet helps maintain:

- * Heart health
- * Cholesterol levels that are already healthy
- * A lower risk of some cancers*

Get all the health benefits of white by including foods such as:

Bananas
Brown pears
Cauliflower
Dates
Garlic
Ginger
Jicama
Mushrooms









Onions
Parsnips
Shallots
Turnips
White potatoes
White peaches
White nectarines







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   http://www.extension.iastate.edu/foodsafety.htm
  http://ohioline.osu.edu/lines/food.html;
  http://ohioline.osu.edu/hyg-fact/5000/5050.html;
  http://ohioline.osu.edu/hyg-fact/5000/5051.html
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EAT YOUR COLORS EVERY DAY

Be

Healthy,
Wealthy,
and Wise